

					<b>Dinner</b>		
<b>White Wines by the Glass</b>						<b>Starters</b>	
			125ml	450ml		Niçoise Salad	
M.Chapoutier, Marius Languedoc, France	Pays d'Oc Vermentino	2017	5	16		Gnocchi, Peas & Broad Beans	
						Cured Grey Mullet Carpaccio, Riviera Negroni & Citrus	
Langlois-Château Loire Valley, France	Saumur Chenin Blanc	2017	5.5	18		Orecchiette, Artichoke Barigoule, Trout Roe & Seaweed	
						Heirloom Tomato, Coco Beans & Pickled Girolles	
Langlois-Château Loire Valley, France	Sancerre Sauvignon Blanc	2017	7.5	27		<b>Main Courses</b>	
						Fennel, Saffron & Preserved Lemon Risotto	
Domaine du Colombier Burgundy, France	Chablis Chardonnay	2016	8.7	31		Fish of the Day	
						Roasted Hake, Courgettes, Carrots & Anchovies Salad	
<b>Rosé Wines by the Glass</b>						Grilled Pork Chop, Roasted Pumpkin & Grapes	
			125ml	450ml		Grilled Lamb Rump, Baked Aubergine & Mentonnaise Sauce	
Les Duclaux Côtes de Provence	Sainte-Victoire Mourvèdre, Syrah	2017	6	19		<b>Sides</b>	
						4.5 Each	
						Roasted New Potatoes; Panisses; Ratatouille; Green Vegetables; Mixed Salad	
<b>Red Wines by the Glass</b>						<b>Desserts</b>	
			125ml	450ml		Goat & Ewe Cheese Selection	
La Fare les Oliviers Provence, France	IGP Méditerranée Grenache, Carignan	2016	5	16		Lemon Meringue Tart, Basil & Lime	
						Green Anis & Lime Floating Island	
Anne de Joyeuse Languedoc, France	Pays d'Oc Malbec	2017	6	19		Nectarine Tart & White Peach Sorbet	
						Chocolate & Rosemary Tart, Apricot Sorbet	
Domaine Poli Ile de Beauté, Corsica	IGP Nielucciu	2018	6.5	22		<b>2 Courses 34.5</b>	
						<b>3 Courses 38.5</b>	
Domaine Chanson Burgundy, France	Bourgogne Rouge Pinot Noir	2016	8	26		If you have an allergy or food intolerance, please inform your waiter.	
Château Peyrabon Bordeaux, France	Haut-Médoc Cabernet, Merlot	2005	10	36		A discretionary 13,5% Service Charge will be added to your bill.	
						Prices include VAT.	
	Monday to Friday Dinner					All menu items are subject to change according to seasonality and availability	